

**In the claims:**

Kindly amend the claims as follows.

1. (Currently amended) ~~Cream filler composition, characterised in that it comprises: A~~  
composition comprising a cream filler, the cream filler further comprising
  - a lipid fraction composed of a vegetable oil having a SFI of 0 at room temperature, a saturated fat fraction representing between 0 % and 5 % w/w of the total lipid fraction and a partially hydrogenated fat fraction representing between 0 % and 1 % w/w of the lipid fraction,
  - a powder sweetener composition,
  - and a wheat gluten fraction ~~having an increase gliadin content compared to the natural gliadin content in wheat gluten~~ comprising a gliadin-rich fraction wherein a gliadin/glutenin ratio is at least 2:1 as determined by means of a solvent fractionation method.
2. (Currently amended) ~~Cream filler~~ The composition according to claim 1, characterised in that it wherein the cream filler comprises:
  - from 25 – 60 % by weight of a lipid fraction of a vegetable oil having a SFI of 0 at room temperature, a saturated fat fraction representing between 0 % and 5 % w/w of the total lipid fraction and a partially hydrogenated fat fraction representing between 0 % and 1 % w/w of the total lipid fraction;
  - from 40 to 70 % by weight of a powder sweetener composition;
  - and from 1 to 15 % by weight of a wheat gluten fraction having an increased gliadin content compared to the natural gliadin content of wheat gluten.

3. (Currently amended) ~~Cream-filler~~ The composition according to claim 2, ~~characterised in that it~~ wherein the cream filler comprises:
- from 30 – 50 % by weight of a lip fraction composed of a vegetable oil having a SFI of 0 at room temperature, a saturated fat fraction representing between 0 % and 5 % w/w of the total lipid fraction and a partially hydrogenated fat fraction representing between 0 % and 1 % w/w of the total lipid fraction;
  - from 45 to 65 % by weight of a powder sweetener composition;
  - and from 3 to 12 % by weight of a wheat gluten fraction having an increased gliadin content compared to the natural gliadin content of wheat gluten.
4. (Currently amended) ~~Cream-filler~~ The composition according to claim 1, ~~characterised in that~~ wherein the powder sweetener composition comprises one or more carbohydrate-based sweeteners.
5. (Currently amended) ~~Cream-filler~~ The composition according to claim 1, ~~characterised in that~~ wherein the powder sweetener composition comprises one or more high intensity sweeteners.
6. (Currently amended) ~~Cream-filler~~ The composition according to claim 1, ~~characterised in that~~ wherein the powder sweetener composition comprises a combination of one or more carbohydrate-based sweeteners and high intensity sweeteners.
7. (Cancelled) Without prejudice.
8. (Currently amended) ~~Cream-filler~~ The composition according to claim 7 1, ~~characterised in that~~ wherein the wheat gluten fraction comprises a gliadin-rich fraction wherein the gliadin/glutenin ratio is at least ~~2,5~~ 2.5:1 as determined by means of the solvent fractionation method.

9. (Currently amended) ~~Cream filler~~ The composition according to claim 8, ~~characterised in that~~  
wherein the wheat gluten fraction comprises a gliadin-rich fraction wherein the  
gliadin/glutenin ratio is at least  $\geq 3:1$ , as determined by means of the solvent fractionation  
method.
10. (Currently amended) ~~Cream filler~~ The composition according to claim 1, ~~characterised in~~  
~~that~~ wherein the wheat gluten fraction is obtained by means of the following method:  
the gluten are dispersed continuously or not in water up to a dry substance varying between 5  
and 30 %, by which  
the pH of the dispersion is monitored between 4,4 and 4,8, and  
the gluten – water mixture is submitted to shearing actions,  
through which the dispersion, continuously or not, can be fractionated in gliadin- and  
glutenin-rich fractions with a gliadin/glutenin ratio of at least 2,5 is obtained, and a single  
glutenin-rich fraction with a gliadin/glutenin ratio of less than 0,8 is obtained.
11. (Withdrawn) Method for preparing a cream filler composition according to claim 1,  
characterised in that the cream filler composition is prepared batch-wise.
12. (Withdrawn) Method according to claim 11, characterised in that the batch-wise preparation  
is performed by first mixing the gliadin-rich fraction with the powder sweetener and then  
adding oil while mixing continuously until a homogeneous viscous cream is obtained.
13. (Withdrawn) Method according to claim 11, characterised in that the batch-wise preparation  
is performed by first mixing the gliadin-rich fraction with the oil and then adding the powder  
sweetener while mixing until homogenous.
14. (Withdrawn) Method for preparing a cream filler composition according to claim 1,  
characterised in that the cream filler composition is prepared in a continuous way.

15. (Withdrawn) Method according to claim 14, characterised in that the continuous preparation is performed by continuously dosing the powder sweetener, the gliadin-rich fraction and the oil in a continuous mixing unit.
16. (Previously presented) Food compositions comprising a cream filler composition according to claim 1.